

ASADOR

EXECUTIVE CHEF JOE GRAFFEO

M O D E R N F A R M T O F I R E

@Asador_Dallas

THANKSGIVING BUFFET | NOVEMBER 24TH 2022

\$65 PER PERSON + TAX | HALF PRICE FOR KIDS UNDER 12

10:00AM-3:00PM | LAST SEATING AT 3PM

SALADS

ROASTED BUTTERNUT SQUASH SALAD pomegranate vinaigrette, pepitas, feta, cranberries

FARM GREEN SALAD heirloom tomato, baby cucumber, heirloom carrot, ranch and balsamic

SOUP

PUMPKIN SOUP nuskee bacon, crème

BREAD

EPI / BEER BREAD / BRIOCHE / WHEAT ROLLS honey butter

ANTI-PASTA

FRA'MANI / TARTUFO / PICANTE salame

DEEP ELLUM BLUE CHEESE / BEER CHEESE

PICKLED VEGGIES / OLIVES / ROASTED PEPPERS / ARTICHOKEs

HABANERO YELLOW TOMATO SHRIMP COCKTAIL

CARVING

HERB ROASTED TURKEY giblet gravy, cranberry chutney

PRIME RIB au jus, horseradish cream

BREAKFAST

CRAB EGGS BENEDICT

BISCUITS AND SAUSAGE GRAVY

ROASTED VEGETABLE EGG WHITE FRITATTA

SMOKED BACON

SIDES

ROASTED GARLIC MASHED POTATOES

JALAPENO SAUSAGE CORN BREAD DRESSING

WAX BEAN CASSEROLE

BRISKET MAC & CHEESE with smoked gouda

ROASTED BABY VEGETABLE RATATOUILLE

DESSERTS

SPICED PUMPKIN LOG cream cheese frosting & white chocolate

MINI TEXAS PECAN TARTLET bourbon cream

MINI CHOCOLATE MOUSSE CAKE

APPLE COBBLER cinnamon sour cream mousse

ASSORTED CHOCOLATE BONBONS

PUMPKIN CHEESECAKE squash compote, candied hazelnut, chocolate shell

ASSORTED MACAROONS

Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions